



KINDERGARTEN MENUS

January – April 2025

All meal options can be customised to meet prearranged specific dietary needs. Please contact our school nurse in the first instance if your child has an intolerance/allergy.



Menu Schedule

Menu Week 1	Menu Week 2	Menu Week 3
13/01/25	20/01/25	27/01/25
03/02/25	10/02/25	24/02/25
03/03/24	10/03/25	17/03/24
24/03/25	31/03/25	

Spring Seasonal Produce

Fruit: Apples, Pears, Rhubarb

Vegetables: Beetroot, Cabbage, Carrots, Celeriac, Kale, Leeks, Mushrooms, Onions, Parsnips, Purple Sprouting Broccoli, Radishes, Spring Greens, Spring Onions, Swede, Watercress



National Food Theme Days Spring 2025

DATE	CELEBRATION
January	Veganuary
16 th January	International Hot & Spicy Day
25 th January	Burns Night
29 th January	Chinese New Year
31 st January	National Hot Chocolate Day
14 th February	St Valentines Day
24 th Feb – 7 th Mar	Fairtrade Fortnight
1 st March	St David's Day
4 th March	Pancake Day
5 th March	Ash Wednesday
6 th March	World Book Day
8 th March	International Women's Day
17 th March	St Patricks Day
30 th March	Mothers Day



Week 1


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Italian Meatballs in Tomato & Mascarpone Sauce	Pork Sausage Roll	Chicken Curry	Chefs Roast of the Week	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Vegan Meatballs in Mediterranean Tomato Sauce	Pesto Pasta	Chickpea & Broccoli Curry	Leek, Potato & Root Vegetable Shortcrust Pie	Spring Vegetable Frittata
ON THE SIDE	Linguine Baby Corn Roasted Carrots	Potato Wedges Chefs Veg Medley Baked Beans	Rainbow Rice Naan Bread Mange Tout Steamed Squash	Roast Potatoes Cauliflower Green Beans	Chunky Chips Baked Beans Garden Peas
PASTA BAR	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce
DESSERT	Chocolate & Banana Muffin, Fresh Fruit or Yoghurt Pot	Berry & Greek Yoghurt Crunch Pots, Fresh Fruit or Yoghurt Pot	Chocolate Cornflake Cake, Fresh Fruit or Yoghurt Pot	Apple & Pear Crumble, Fresh Fruit or Yoghurt Pot	Ice Cream, Fruit Jelly or Yoghurt Pot
HYDRATION	Hydration Station - Squash, Fresh Milk, Fruit Infused Water				

Week 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Sausage Casserole with Herb Dumplings	Buttermilk Chicken Burger	Mild Chilli Beef	Macaroni Cheese	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Oriental Vegetable Spring Rolls with Sweet Chilli Dip	Mixed Vegetable & Bean Burger	Mixed Bean Burrito	Thai Green Curry Ramen Bowl	Puy Lentil Shepherd's Pie
ON THE SIDE	Mashed Potatoes Savoy Cabbage Roast Parsnips	Potato Wedges Mixed Salad Roasted Peppers	Basmati Rice Tortilla Chips Corn on The Cob Salsa	Garlic Bread Purple Sprouting Broccoli Steamed Carrots	Chunky Chips Baked Beans Garden Peas
PASTA BAR	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce
DESSERT	Sticky Iced Coconut Bun, Fresh Fruit or Yoghurt Pot	Cocoa Beetroot Brownie, Fresh Fruit or Yoghurt Pot	Marmalade Sponge & Berry Compote, Fresh Fruit or Yoghurt Pot	Carrot Cake, Fresh Fruit or Yoghurt Pot	Ice Cream, Fruit Jelly, Fresh Fruit or Yoghurt Pot
HYDRATION	Hydration Station - Squash, Fresh Milk, Fruit Infused Water				

Week 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Spaghetti Bolognese	Chicken Goujons	Chicken & Ham Pie	Around The World Theme Day Look out for the posters in the Refectory	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Lentil Bolognese	Roasted Vegetable & Mushroom en Croute	5 Bean Chilli & Basmati Rice		Spring Vegetable Potato Gnocchi
ON THE SIDE	Garlic Bread Sautéed Kale Roasted Courgette Salad Bar	Potato Wedges Sweetcorn Broccoli Salad Bar	Baby Potatoes Spring Greens Mashed Turnip Salad Bar		Chunky Chips Baked Beans Garden Peas Salad Bar
PASTA BAR	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce	50/50 Penne Pasta Fresh Tomato Sauce
DESSERT	Lemon Drizzle Cake, Fresh Fruit or Yoghurt Pot	Rhubarb Cobbler, Fresh Fruit or Yoghurt Pot	Shortbread Biscuit, Fresh Fruit or Yoghurt Pot	Themed Day Dessert, Fresh Fruit or Yoghurt Pot	Ice Cream , Fruit Jelly, Fresh Fruit or Yoghurt Pot
HYDRATION	Hydration Station - Squash, Fresh Milk, Fruit Infused Water				



Here at StAloysius College our passion lies in serving our pupils tasty and balanced freshly cooked meals whilst utilising sustainable and locally sourced ingredients where possible. We work alongside our local suppliers to ensure we are always using the most fresh, seasonal produce in our dishes.

We use authentic recipes and cooking methods whilst considering our pupils dietary needs. Our regular tasting tables inspire our pupils to sample interesting ingredients which we endeavour to serve alongside traditional favourites.

Menu feedback & suggestions are always welcome
email catering@stalloysius.org

* We do not use or sell products which contain tree nuts or peanuts in any of the dishes we produce in the kitchen or pre-packaged items, however, we are unable to guarantee that dishes / products served are totally free from nuts / nut derivatives due to the use of precautionary allergy statements our suppliers use such as 'may contain traces of nuts'.

* Please contact our school nurse in the first instance if your child has any intolerance/allergies, upon which we can advise appropriately. Medical@stalloysius.org